

# Tulum: An Obituary

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(Go to Oaxaca  
instead?)  
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# NEW YORK

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## Census: Basta Linguine

New York chefs are in an arms race to create ever more elaborate pasta shapes.

By Chris Crowley

THE LAST TIME you went out for your weekly linguine appointment, you may have noticed some unfamiliar noodles on the menu. “Sopre-huh?” “Mallor-what?” New York is in the throes of a pasta boom, with chefs clamoring to find obscure shapes and sometimes even inventing them. “It’s like Play-Doh, right? It’s a dough that we can do anything with,” says Vic’s chef Hillary Sterling. “There are endless possibilities of pasta.” This rush of innovation is being driven in part by increased knowledge of regional Italian cooking, but the internet’s influence is also at play: YouTube makes research easier while Instagram encourages finding foods that stand out. However, no budding pasta geek’s library is complete without a copy of the *Encyclopedia of Pasta*, which Lilia and Misi pasta savant Missy Robbins says “became a bible” for her kitchen. If you’re more the eating type, here’s a primer on niche pastas around town.



**1. Torcia** ▶ *Where: Osteria Morini.* The torch-shaped pasta hails from somewhere in Italy, but that's about as specific as it gets. **2. Pici** ▶ *Where: Fiascheria Pistoia, Café Altro Paradiso, L'Artusi.* This hand-rolled peasant pasta is hearty in the traditional Tuscan manner. **3. Gasoncelli** ▶ *Where: Benno, Leonti, Morandi, ViceVersa.* These often-gondola-shaped ravioli are associated with the towns of Bergamo and Brescia. **4. Occhi** ▶ *Where: Misi, Vic's.* Appropriately shaped like UFOs; it's not clear where—if anywhere—these delicate stuffed pastas (introduced here by Sterling) come from. **5. Sopressini** ▶ *Where: Don Angie.* A real fringe pasta, at best, that's also called borsa vuota ("open purse"), this one has an origin story as murky as reused pasta water. **6. Malloreddus** ▶ *Where: Arco Café, Misi.* The "national Sardinian pasta," according to Arco Café's Daniele Fiori, it's made by pressing the dough against a woven basket. **7. Cappellacci** ▶ *Where: I Trulli, Legacy Records.* These eggy ravioli are the signature starch of the northeastern city of Ferrara, where they come pumpkin-stuffed; elsewhere they're made to look like a cone-shaped hat. **8. Lumache** ▶ *Where: Carmenta's, Scampi.* Named after snail shells, this pasta, produced for centuries in Gragnano, Campania, is now found all over. **9. Corzetti** ▶ *Where: Misi, Trattoria Italiana.* This Ligurian pasta traditionally gets stamped, like Madonna cookies, and was a kind of status brag in medieval times. (A modern variant includes the Grateful Dead logo, as seen

on the previous page.) **10. Gigli (or Campanelle)** ▶ *Where: Barano, Colonia, Morandi.* Shaped like a type of lily, these may be of Tuscan origin. **11. Fazzoletti** ▶ *Where: Faro.* You may be tempted to wipe your chin with one of these Northern Italian handkerchiefs, but its simple shape belies the difficulty of making a pasta so thin it's nearly see-through. **12. Radiatori** ▶ *Where: Zero Otto Nove.* There's debate over whether this stubby pasta—named, oddly, after radiators—was invented between the two World Wars or in the 1960s. **13. Malfadini** ▶ *Where: Lilia, Locanda Verde, Leuca.* These Naples noodles were supposedly dreamed up in 1902 to honor Princess Mafalda, or were renamed for her. **14. Borsa** ▶ *Where: Vic's.* "Purse," in English, this is Sterling's effort to design a four-cornered ravioli that stands up. **15. Alisanzas** ▶ *Where: Arco Café.* Fortified with lard, this one varies in shape throughout Sardinia and is served with ragù or an oil-cheese sauce. **16. Culurgiones** ▶ *Where: As a special at Don Angie and L'Artusi.* These dumplings, braided on top, originated in Ogliastra, Sardinia, and were made individually for major religious holidays. **17. Estrella** ▶ *Where: Upland.* "We kind of just made it up," admits Justin Smillie of his signature pasta, a happy accident that resulted from stumbling onto a star-shaped die. **18. Caramelle** ▶ *Where: Barano, Faro.* Shaped like a candy wrapper, these cute ravioli are praised for their dough-to-filling ratio and are likely from Emilia-Romagna.